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Housekeepers' Chat

Friday, December 21, 1928

NOT FOR PUBLICATION

Subject: "The Christmas Dinner." Two menus and four recipes, from Bureau of Home Economics, U. S. D. A.

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The most important event on the culinary calendar this month is the big dinner for December 25. Am I right? Then our first duty, as I see it, is to broadcast two Christmas dinners, today. Our friend the Menu Specialist planned both these festive meals; the Recipe Lady has tested the four new dishes on the bills-of-fare, and it's up to you and me to do the cooking and the serving.

It seems to me that both these menus are perfect Christmas dinners, and I haven't been able to decide yet which one to choose. I'm still wavering between the Plum Pudding with Vanilla Ice Cream in Menu Number one, and the Peach Melba, in Menu Number two. There are two new recipes with each dinner. I shall read the menus and the recipes very slowly, and I think you can get them easily.

Everybody ready, please, for Christmas Dinner Number One:

Oyster Cocktail (if desired)
Turkey with Savory Stuffing
Sweet Potatoes and Pineapple
Cauliflower or Brussels Sprouts
Cranberry Sauce
Celery and Olives
Cider Gelatin Salad with Cheese Wafers, and
Plum Pudding with Vanilla Ice Cream

Now please write the recipe for Sweet Potatoes and Pineapple. Four ingredients, for Sweet Potatoes, and Pineapple:

3 medium-sized sweet potatoes
1 can crushed pineapple

4 tablespoons melted butter, and
1/4 teaspoon salt

Select a dry mealy variety of sweet potato. Cook the potatoes in the skins, in water to cover. When tender, scrape, cut in slices or rounds of uniform thickness, and place on a flat buttered baking dish. Pour the pineapple over the potato, sprinkle with salt, and add the butter. Bake in a medium oven, until light brown on the surface, and the sirup of the pineapple has become thickened. Serve from the dish in which cooked.

Doesn't that sound tempting? When Aunt Harriet gets a taste of this, she will want to know, immediately, how you made it.

She'll probably ask about the Jellied Cider Salad, too. This is an unusual salad, and I don't believe many people know how to make it. This is the way the Recipe Lady makes Jellied Cider Salad, with six ingredients:

- 2-1/2 cups clear cider
- 2 tablespoons gelatin
- 1/2 cup finely chopped celery
- 1/4 teaspoon salt
- 1 tablespoon finely chopped parsley or green pepper, and
- 2 tablespoons finely chopped pimento

Soak the gelatin in 1/2 cup of cold cider. Heat the remainder to the boiling point. Pour into the gelatin. Stir until dissolved. Strain and chill the mixture. When just beginning to set, stir in the vegetables and the salt. Pour into individual molds, which have been rinsed in cold water. When set, turn onto lettuce leaves and serve with French dressing or mayonnaise.

Let's repeat the menu now, for Christmas Dinner Number One:

- Oyster Cocktail (if desired)
- Turkey with Savory Dressing
- Sweet Potatoes and Pineapple
- Cauliflower or Brussels Sprouts
- Cranberry Sauce
- Celery and Olives
- Cider Gelatin Salad with Cheese Wafers, and
- Plum Pudding with Vanilla Ice Cream

That being disposed of, we can concentrate on Christmas Dinner Number

Two:

- Grapefruit
- Roast Goose with Apple Stuffing
- Mashed Potatoes
- Spinach or String Beans
- Glazed Onions
- Spiced Jelly
- Celery, and
- Peach Melba

By the way, I take it for granted you're serving nuts, raisins, candies, and so forth with both these dinners.

Our next recipe is the Apple Stuffing for the Roast Goose Ten ingredients, for Apple Stuffing:

2 cups very dry bread crumbs	1 tablespoon butter
2 cups tart apples, diced	1 teaspoon salt
1/2 cup currants	1/8 teaspoon pepper
1/4 cup celery, cut in small pieces	1/4 teaspoon cinnamon and
1 tablespoon sugar	1/4 teaspoon nutmeg

Cook the apples, sugar, and celery, in the melted butter, in a heavy skillet for 5 minutes. Stir frequently. Wash the currants in hot water, and drain well. Then add the currants with the bread crumbs and other ingredients to the mixture in the skillet. When they are thoroughly combined and heated, the stuffing is ready to place in the goose.

Does it make you tired, to copy so many recipes? Only one more, and it's an easy one -- Peach Melba. When you hear this, you'll understand why I can't decide whether to have Plum Pudding or Peach Melba. Five ingredients, for Peach Melba:

6 halves large canned peaches	Fruit sirup, and
1 quart vanilla ice cream	Coloring
1/2 cup finely chopped nuts	

Drain the peaches from the sirup. Cook down the peach sirup until fairly thick. Add enough red coloring to give it a pinkish tinge, and allow to cool. Place the halved peaches, with the hollow side up, on plates for serving. Fill the hollows with the ice cream. Pour some of the cold sirup over the ice cream and sprinkle the nuts over the top.

That's all -- for the Peach Melba. No more recipes today. Let's check the second Christmas dinner: Grapefruit, Roast Goose with Apple Stuffing, Mashed Potatoes, Spinach or String Beans, Glazed Onions, Spiced Jelly, Celery and Peach Melba.

The recipe for Glazed Onions is in the Radio Cookbook, and I gave you directions for making Spiced Jelly some time ago. So now my duty is done and I hope you have grand success with whichever dinner you choose to cook.

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Next Monday I shall give you some suggestions about trimming the Christmas table.

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